

The Swinging Cat

New Orleans Cocktail Bar

@theswingingcatsydney




Bar Food

“Zapps” Style Voodoo Crisps	2
<i>Love these little snacks? Grab a refill!</i>	
Sicilian Mixed Olives	12
<i>House marinated olives.</i>	
Southern Style Popcorn Chicken	18
<i>Cajun Style popcorn chicken with chipotle mayo.</i>	
Mac ‘n’ Cheese Balls	19.5
<i>With smoky BBQ sauce. (7 pieces) (V)</i>	
Chili Bean Empanadas	15
<i>Vegan chili bean empanadas served with vegan chipotle mayo. (5 pieces) (VA)</i>	
Pulled Pork Slider	19
<i>Pulled pork with Lillie’s Q BBQ sauce, slaw & American cheddar (2 pieces)</i>	
Double Smoked Leg Ham Toastie	20
<i>Double smoked leg ham and cheese. Served with our famous “Zapps” Voodoo crisps.</i>	
Cheese Board	30
<i>Selection of Australian and international cheeses served with crackers & crisp breads (3 cheeses) (V, GFO)</i>	

V - Vegetarian

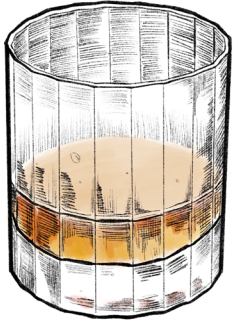
VA - Vegan

GFO - Gluten Free Optional



Discretionary service charge of 10% applies to all groups of 8+
1% Surcharge on credit card transactions

The Sazerac



The Sazerac cocktail was reportedly invented in the mid-1800s at the Sazerac Coffee House in New Orleans and is a true New Orleans classic cocktail. Consisting of either cognac/brandy or rye whiskey, gomme, Peychaud's aromatic bitters and an absinthe rinse.

Below, we have curated a list of Sazerac cocktails using some of our favorite Cognac, Brandy, Bourbon and Rye Whiskey.

BOURBON WHISKEY

OLD FORESTER
40% ABV - **\$21**

WOODFORD RESERVE
40% ABV - **\$23**

ANGELS ENVY PORT CASK
FINISHED BOURBON
43.3% ABV - **\$31**

RYE WHISKEY

JACK DANIEL'S TENNESSEE RYE
45% ABV - **\$22**

RITTENHOUSE
BOTTLED-IN-BOND
50% ABV - **\$28**

WOODFORD RESERVE RYE
40% ABV - **\$30**

BALCONES TEXAS RYE
50% ABV - **\$32**

COGNAC / BRANDY

ST REMY SIGNATURE
40% ABV - **\$21**

HINE RARE VSOP
40% ABV - **\$23**

PIERRE FERRAND 1840
45% ABV - **\$35**

HALF & HALF

ST REMY SIGNATURE & JACK
DANIEL'S RYE - **\$22**

PIERRE FERRAND 1840 &
RITTENHOUSE RYE - **\$27**

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Old Fashioned Menu



THE OLD FASHIONED

Originally named the “whiskey cocktail” up until the late 1800s.

The original version of the cocktail, was a sugar cube generously wetted with bitters and joined by several blocks of ice, the glass was then warmed by a couple of ounces of American whiskey.

Below is a select list of old fashioned cocktails using some of our favorite spirits, stirred down over ice with sugar syrup & bitters, finished with an orange rind and an optional sour cherry.

BOURBON WHISKEY

OLD FORESTER
40% ABV - **\$21**

WOODFORD RESERVE
40% ABV - **\$23**

ANGELS ENVY PORT CASK
FINISHED BOURBON
43.3% ABV - **\$31**

RUM

BACARDI OCHO 8yr
40% ABV - **\$23**

PLANTATION PINEAPPLE
40% ABV - **\$26**

RYE WHISKEY

JACK DANIEL'S TENNESSEE RYE
45% ABV - **\$23**

RITTENHOUSE BOTTLED-IN-BOND
50% ABV - **\$26**

BALCONES TEXAS RYE
50% ABV - **\$39**

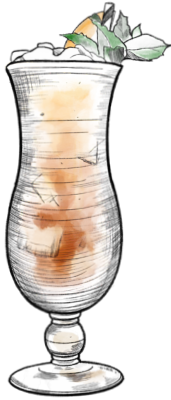
TEQUILA

PATRON REPOSADO
40% ABV - **\$30**

HERRADURA ANEJO
40% ABV - **\$38**

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NO LA Classics



HURRICANE

23

A House Blend Of Bacardi Rums, Passionfruit, Orange, Pomegranate & Lime.

This is a New Orleans staple, it's the perfect mix of rum and tropical fruit.



ROFFIGNAC

22

Brandy, Raspberry, Lemon & Soda.

Named after the 1820 mayor of New Orleans, this is an almost forgotten classic cocktail. Pairing cognac (the popular spirit of the age) and raspberry shrub (mixing fresh fruit and vinegar) creates a refreshing and smash-able cocktail.



VIEUX CARRÉ

24

Jack Daniel's Tennessee Rye Whiskey, Brandy, Regal Rouge Bold Red Vermouth, Dom Benedictine & Bitters.

Created in 1938 by Walter Bergeron, the then head bartender at what is now the Carousel bar at the Monteleone Hotel, New Orleans. Pronounced "Voo-Cah-Ray". It is named after the French term the French Quarter & literally translates as "old square".

House Specialties



RIVERBOAT QUEEN

23

Bacardi Coconut & Spiced Rums, Aperol, Cloudy Apple, Lime, Mango Syrup, Bitters.

There was a time when all the best parties in New Orleans were held on riverboats. Escape down the mississippi with this refreshing cocktail.



TROPICAL TOMMY'S

22

Cazadores Blanco Tequila, Pineapple Shrub, Lime, Absinthe Mist.

A classic Tommy's margarita, with the addition of our house made pineapple infused shrub.

A tropically fun time!



SECOND LINE BEAT

23

Amaro Montenegro, Dom Benedictine, Grapefruit Juice, Lemon, Egg White.

The "second line" is a parade held by a group or organization in New Orleans. But not a boring parade, think a parade with brass bands, dancers and a whole lot of attitude.

House Specialties



BLACK & BLUE

22

Blackberry infused Bombay Gin, Cranberry, Tonic

Named after the Louis Armstrong song of the same name, we balance the bitterness of tonic with the sweetness of blackberry infused gin.



THE BAYOU SMASH

22

Bacardi Spiced Rum, Pear, Cinnamon, Maple, Lime, Black Walnut Bitters.

Last time we were in New Orleans, we had an amazing twist on a beignet with pear, this cocktail is in honor of that delicious pastry.



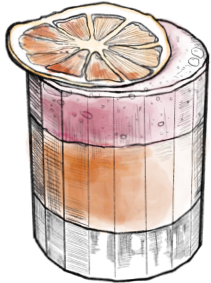
THE ROYAL

22

Vodka, White Chocolate liqueur, Passionfruit, Vanilla, Lemon, Egg White.

This cocktail is a house favorite, a true crowd pleaser that will outlast us all.

House Specialties



SWINGING CAT SOUR

23

Gentlemen Jack Tennessee Whiskey, Lemon, Orange & Red Wine Foam.

Our twist on the New York Sour using a red wine foam instead of the traditional float.



FAREWELL TO THE FAIRGROUND

21

Vodka, Coffee Liqueur, Popcorn Syrup, Coffee, Chocolate Bitters.

Our twist on the classic Dick Bradsell Cocktail, guaranteed to pick you up..



PEACH SLUSHY

21

Vodka, Peach, Pomegranate, Served Frozen.

Frozen cocktails are everywhere in New Orleans, this is our homage to the less classy side of the city.

LOOKING FOR A CLASSIC COCKTAIL?

ASK OUR FRIENDLY BAR TEAM FOR YOUR FAVOURITE!



Wine

SPARKLING

Jarretts Prosecco "Off Dry" NV

Orange, NSW

11 | 65

WHITE

Colours Of The South Pinot Gris

Adelaide Hills, SA

12 | 60

Brangayne Sauvignon Blanc

Orange, NSW

12 | 60

Manyara Chardonnay

Adelaide Hills, SA

13 | 65

ROSÉ

Ricca Terra Dry Rose

Riverland, SA

13 | 65

RED

Mt Moriac Pinot Noir

Geelong, VIC

13 | 65

Quilty Cabernet Sauvignon/Petit Verdot

Mudgee, NSW


11 | 55

Heathvale Estate Shiraz

Barossa Valley, SA

14 | 70

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Beer & Cider

Coors Lager	10
<i>4.2% ABV - Colorado, U.S.A</i>	
Young Henry's Newtowner - Australian Pale Ale	11
<i>4.8% ABV - Newtown, New South Wales</i>	
Fixation IPA - West Coast IPA	13.5
<i>6.4% ABV - Collingwood, Victoria</i>	
Heaps Normal Quiet XPA (Alcohol Free)	9
<i>0.0% ABV</i>	
Young Henry's Cloudy Apple Cider	11
<i>4.6% ABV - Newtown, New South Wales</i>	
Wayward Mango Seltzer	12
<i>4.3% ABV - Camperdown, New South Wales</i>	



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Functions

We've got the perfect space for any occasion!

1-6 Guests

We take individual group bookings for up to 6 guests without any minimum spend commitment, Perfect for a date or catching up with a few friends.

7-12 Guests

We accept group bookings of up to 12 people online with a maximum booking duration of 2 hours, The minimum spend for groups of 7-12 guests is \$400 + 10% Service charge. If you would like to book for longer than 2 hours OR for more than 12 guests, please get in touch with us.

Large Groups & Exclusive Events

We require a minimum spend commitment and booking deposit for groups between 13-35 guests.

Scan the QR CODE below to view our Events Package.

Due to the venue's shape and layout, any reservations for more than 35 guests are required to book the whole venue exclusively. Please get in touch with one of our staff members for more info.



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